



DOMAINE DE CHEVALIER

The Domaine de Chevalier located in Léognan, the Capital town of the Graves Region has a long history. It appears on the famous map of Pierre de Belleyne in 1783.

In 1983 the estate was purchased by the Bernard Family, N° 1 in France on the spirits market and a major negociant of premium Bordeaux wines. It has been run ever since by Olivier Bernard who perpetuates that spirit of balance and the constant drive for perfection which have been the hallmark of this outstanding wine.

The red Domaine de Chevalier, the flagship of the Pessac-Léognan appellation belongs to the elite of the great classified growths of Bordeaux. The white Domaine de Chevalier is recognized as one of the world's finest dry wines.

CURRENT SPECIFICATION SHEET OF THE DOMAINE

Appellation : Pessac-Léognan

Soil : gravel on clay-gravel subsoil

White wine 5 ha – great wine 18 000 bottles

Red wine 45 ha – great wine 100 000 bottles

WHITE

HARVEST : Hand-picked, into small crates.

Grapes are picked in 3 to 5 waves for optimum ripeness. Traditional cold settling in barrels.

VINIFICATION : Fermentation in barrels.

Age in barrels for 18 months (35% new oak) with bâtonnage (stirring the lees with a stick)

RED

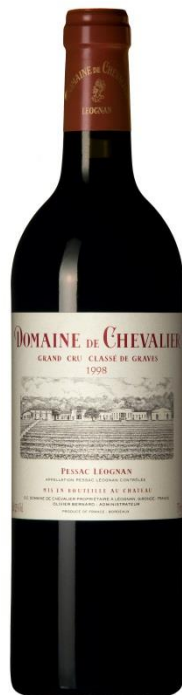
HARVEST : Hand-picked, into small crates.

Grapes are carefully sorted in the vineyard as well as before and after destemming.

VINIFICATION : Two vat-rooms, one with small tulip-shaped tanks (since 2013), to increase the plot selection, complete the extraction and refining the blend. Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

Second Wine : L'ESPRIT DE CHEVALIER

Since 1986



DOMAINE DE CHEVALIER ROUGE 1998

APPELLATION PESSAC-LEOGNAN

65 % Cabernet Sauvignon – 30 % Merlot
5 % Cabernet Franc

Alc 12,5 °

Bottled : June 2000

1998 VINTAGE

Early vintage which allowed us to pick early some wonderful Merlot, from 21 to 24 September. Our harvest of Cabernet Sauvignon directly followed the Merlot and had not suffered from the rain at the end of September.

The excellent water regulation of Chevalier's vineyard helped offset the intense heat of August, giving beautiful plump grains rich of tannins.

TASTING NOTE :

Dark garnet and brilliant color.

On the nose, aromas of candied red fruit (blackberry, cherry) dominate. A spicy environment, licorice and hearth on the first nose. After swirling, more complexity and power, minerality appears, and subtle fruity aromas are released.

On the palate, sumptuous tannic structure of cabernet sauvignon. Noble sweet tannins, with firmness that will continue to evolve. The specific and complex flavors of Chevalier are present: licorice, pine resin, minerals ...

In short, powerful and elegant wine, still has a long life ahead of him ...

Decanting recommended (for aeration).



**OWNER : THE BERNARD FAMILY
ADMINISTRATOR : OLIVIER BERNARD**

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